



# Shared dinning menu

3-courses

€47.5 p.p.

## Aperitivo

Focaccia  
*Truffle cream, olive oil*

Insalata di GIGI  
*Burrata, cherry tomatoes*

Bruschetta al pomodoro  
*Tomato bruschetta, olive oil*

Carpaccio di Manzo  
*Beef, truffle cream, pine nuts*



## Primi Piatti

Risotto Nero ai Frutti  
*Black risotto with prawns, shellfish, and squid,  
finished with lemon and crème fraiche*

Gnocchi alla vodka e burrata  
*Gnocchi, San Marzano tomato sauce,  
sun-dried tomatoes, creamy burrata, fresh basil*

Entrecôte alla Milanese  
*Tender entrecôte, breaded and pan-fried in  
brown butter, finished with fresh lemon*

Patate Roseval

## Dolci

Tiramisù alla GIGI  
*Fluffy cake, coffee almond foam, cacao*



*Please note that our menu is subject to seasonal changes.  
If you have any allergies or dietary preferences, the dishes will be adjusted.*



# Shared dinning menu

4-courses

€57.5 p.p.

## Spuntini

Focaccia

*Truffle cream, olive oil*

Bruschetta al pomodoro

*Tomato bruschetta, olive oil*

Arancini al tartufo

*Truffle, lemon, parmesan*



## Antipasti

Carpaccio di Manzo

*Beef, truffle cream, pine nuts*

Insalata di GIGI

*Burrata, cherry tomatoes*

Tartare di Tonno

*Tuna, avocado, lime and chili*

## Primi Piatti

Risotto Nero ai Frutti

*Black risotto with prawns, shellfish, and squid,  
finished with lemon and crème fraiche*

Gnocchi alla vodka e burrata

*Gnocchi, San Marzano tomato sauce, sun-dried  
tomatoes, creamy burrata, fresh basil*

Entrecote alla Milanese

*Tender entrecôte, breaded and pan-fried in brown  
butter, finished with fresh lemon*

Patate Roseval

## Dolci

Tiramisù alla GIGI

*Fluffy cake, coffee almond foam, cacao*



*Please note that our menu is subject to seasonal changes.  
If you have any allergies or dietary preferences, the dishes will be adjusted.*